The Textorian

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VOLUME XVI, NUMBER 34 — GREENSBORO, NORTH CAROLINA, FRIDAY, SEPTEMBER 10, 1943 — FOUR PAGES

Warning Given On Filing Of Income For September 15

Failure To File On Or Before This Date Will Cost 10 Per Cent

C. H. Robertson, collector of internal revenue, this week issued a last minute warning to federal income taxpayers that if they fall within certain classes they are obliged to file with him a declaration of estimated income for the year and to make a payment on the outstanding amount on or before this coming Wednesday, September 15th.

It is estimated that about one-third of federal income taxpayers are obliged to make this declaration. The purpose of the declaration is to get all people on the "pay-as-you-go" current tax payment basis.

Generally speaking, those who are obliged to file are single persons subject to withholding who earn over 2,700, married persons subject to withholding who earn over 3,500 and persons with estimated income sufficient to require the filing of an income tax return including over $100 from sources other than salary or wages subject to withholding.

People who are required to make a declaration but fail to do so will find 10 per cent added to their tax. The penalty for failing to pay an installment when due is an additional $2.50 or 2½ per cent added to the tax, whichever is greater.

There is also a penalty for making a substantial underestimate of the amount of tax due. People other than farmers whose estimate is more than 20 per cent off will have to pay a penalty of 6 per cent on the amount underestimated. Farmers are given wider leeway, being allowed to be [illegible] per cent off before the same penalty is asserted, and not being required to file declarations until December the 15.

Two Local Girls Win I. Q. Money

Miss Allie Yow and Miss Geraldine Lewey were the lucky girls on Dr. I. Q. program last Monday night. Their tally cards were one-hundred percent correctly answered, and each were sent checks for the sum of $20. Needless to say, Allie and Jerry were overjoyed.

RECENT ARRIVALS IN OUR MIDST

Mr. and Mrs. Jimmy Robinson, Summit avenue extension, announce the birth of a son, Tuesday, August 31st.

Mr. and Mrs. Ed Tidwell, 11th street, White Oak, announce the birth of a daughter, Edith Rebecca, September 2nd.

Mr. and Mrs. W. L. Ward, No. 1209 Cypress street, Proximity announce the birth of a son.

Nedgel Oletha Barbour Honored At Party

The first pre-nuptial courtesy shown Miss Nedgel Oletha Barbour was the party given Saturday night by Mrs. H. H. Sutton and her daughter, Ivey, at their home, 2413 Spruce street.

The living room and dining room were decorated with white asters and gladiolus.

Games and contests were enjoyed, prizes being won by Mrs. W. A. Barbour and Miss Doris Lucas.

The hostesses served punch, cookies and peanuts, favors being small white wedding bells tied with green ribbon, the announcemet of the approaching marriage appearing inside. The hostesses were assisted by Misses Doris Lucas and Edith Vaughn.

The bride-to-be wore a brown dress with white stitching and a corsage of white roses, a gift from the hostess.

Those presenting gifts to the honored guest were: Mesdames W. A. Barbour, mother of the bride-to-be, H. H. Sutton, H. P. Ferguson, E. L. Reece, Vaughn Brady, Oliver Vaughn, John Batchelor, Archie Whitt, Marvin Steele, Ethel Keaton, G. R. Lucas and Misses Doris Lucas, Edith Vaughn, Dorothy Reece, Ruth Medlin, Beatrice Lawson, Mattie McIntyre, Dorothy Cates, Ivey Sutton and Marion Barbour, sister of the bride-to-be.

Rev. W. A. Way Takes Pastorate In New York

Pastor Of Edgeville Pilgrim Holiness For 16 Years; Rev. Vaughan New Pastor

Rev. W. A. Way, for 16 years pastor of Edgeville Pilgrim Holiness church, has accepted a pastorate in Binghampton, N. Y., and will be succeeded here by Rev. T. V. Vaughan, of Thomasville, who will assume his new duties Sunday.

Rev. Mr. Way was formerly pastor of Pilgrim Holiness church at Battle Creek, Mich., before coming to Greensboro as superintendent of the North Carolina district of the Pilgrim Holiness church.

Since he took over the pastorate at the Edgeville church, membership has more than doubled and the church building has been enlarged. He has served as a member of the North Carolina district council for 36 years.

The Ways, have six daughters and three sons. Mrs. Way, one daughter, Martha Lois, and one son, John Robert, will accompany Rev. Way to Binghampton.

Rev. Vaughan will be accompanied to Greensboro by his wife, his daughter, Betty, and his son, Kenneth.

In Days Gone By

(Taken From Our Files)

10 Years Ago

Mr. and Mrs. Clem Dowdy, Mr. John Dowdy and daughter, Maude, visited in Danville, Va., Sunday.

Mrs. A. L. Dobbs visited relatives and friends in Draper, Sunday.

Mr. and Mrs. Lacy Brady and daughter, Aggie, visited relatives near Coleridge, during the week end.

Miss Ruby Mitchell has returned to her home at Glen Raven after a visit with her aunt, Mrs. R. E. Wyrick of White Oak.

Miss Minnie Welborn is vacationing in the mountains this week.

15 Years Ago

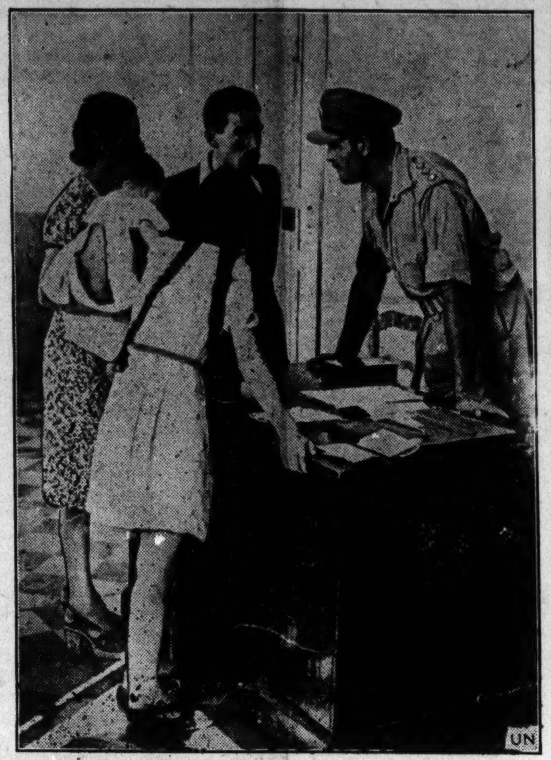
Mr. and Mrs. W. T. Gregory, who have been visiting relatives in Wilkes county for several days returned home Monday.

Friends of Mr. and Mrs. J. O. Ellington are glad to have them back, they having moved to 91 Summit avenue.

J. M. Seawell was away from work last Friday and Saturday on a business trip to Moore county.

Mr. and Mrs. J. L. Edwards and family visited Mr. and Mrs. W. H. Simmons in High Point Sunday afternoon.

Miss Minnie Fields has returned from a visit to friends at Fountain Inn, S. C.



NAZI BLITZ WAR is waged without any regard for the welfare of civilians. But in Sicily the family shown in this picture finds the United Nations fight a different kind of war. From the British officer in the local Company Office they get advice on food and housing.

White Oak Surgical Dressing Class Met Tuesday Night

Tuesday night, September 7, there were twenty-two ladies at the White Oak surgical dressings class. Four hundred and twenty 2 x 2 dressings were made.

Those attending were: Mesdames L. H. Bell, Minnie Wheeler, Kathrine Leonard, Lee Clap, Clara Flintom, Blanche Pennington, Beulah Clark, Carrie Stewart, J. C. Putman, Katie Stanley, Harry Flowe, Jane Henderson, G. A. Vaughn, Elmer Southern, Lois Hutchinson, and Misses Betty Lou Wheeler, Agnes Matthews, Anna Motz, Alice Varner, Polly Holder, Alice Hunt and Billie Jeane Moore.

We are proud of the work being done in our surgical dressings groups, and every woman in the village is invited to join us on Tuesday night from 7:00 to 9:00 or Thursday afternoon from 2:00 to 4:00.

Nurses Association Met Last Tuesday

District No. 4 of the North Carolina Nurses Association met Tuesday P.M. at White Oak Nurses Home, with Misses Frances Holman, Fannie Ivey and Lillian Tilley. Twenty-three members were present.

Mrs. E. F. Long, president, of High Point, presided. Musical selections were given by Miss Nell Davis at the piano and Fred Phipps, baritone.

Lieutenant Elizabeth Johnson, Chief Nurse at B.T.C. No. 10 Station hospital led an informal discussion.

Prox. Baby Clinic

The following members of the Proximity Clinic were present on Wednesday afternoon: Robert Harold Webb, Mary Ann Pegram, Janith Lineberry, Herbert McElvaine, Jr., Lynda Kay Wilson, James Baxter Lemons, Larry Jordan, Harry Shaw McDonald, Harry Lee Brezeale, William Howard Robertson. A special visitor was Barbara McClure.

Dr. Keith will be at the Clinic next week and those who wish to consult him must be present at one-thirty o'clock.

Revolution Surgical Dressings Room To Open Tuesday Night

Revolution has its own surgical dressings room now! It is located in the dining room of the welfare department in Revolution apartments and will open Tuesday night, September 14, at 7:00 for the first time. The class will be held each Tuesday night thereafter from 7:00 to 9:00. Each person who comes must wear a cotton dress and have something to cover her hair. Other essentials are a pair of scissors and a ruler. This is our chance to do our bit at home and help our boys who are in service. So let's show them we're backing them!

Fifty fighting planes can use up 300,000 rounds of small-arms ammunition in one minute. This is as much as 10,000 men in Napoleon's army would have used in a day's battle.

To the People of this Community:

DRIVE DEPENDS ON YOU!

Would you take a free ride on a wounded soldier's back? That's exactly what you would be doing if you did not do your duty in the Third War Loan.

3rd WAR LOAN — Buy More Bonds

Your idle weight would be felt by him on the battlefield. Every civilian counts in this kind of war. Every civilian must make his energy and his dollars work for victory.

Keep in mind that while our national goal in this drive is 15 billions of dollars, this money is being borrowed from **you** and **you** and **you**. You are, as an individual, the deciding factor as to whether we reach this goal. An extra $100 War Bond becomes an extra rifle, extra bullets and extra fighting power of every type.

THE EDITOR

Proximity Kindergarten Opened Last Tuesday

Monday, September 13th Is Last Day For Children To Enroll For Kindergarten

Period of enrollment in the Proximity Kindergarten will end Monday, September 13th and all children should be entered now who expect to attend.

The period of enrollment started on September 7th and ends September 13. After that no child will be enrolled unless illness prevented his enrollment at the proper time. In this case, the parent or some member of his family, should place his name on the kindergarten roll now.

Children from four to 6 years of age are eligible for enrollment, provided their birthday comes on or before October 1st.

Each child entering kindergarten is requested to bring the following information in writing: Full name, present age, date of birth (month and year), parents' name and address.

Reading & Writing

by Edwin Seaver & Robin McKown

Brooklyn is probably one of the best known and least understood towns in the U.S.A. It is large enough to be a leading metropolis in its own right and yet, because of its proximity to New York, it is usually thought of as a sort of backyard big city.

Maybe that's why Brooklynites feel so strongly about their home town. Here is Betty Smith, for instance, the author of one of the year's 'most highly praised first novels—"A Tree Grows in Brooklyn". "Brooklyn is not a city," Miss Smith says. "It is a faith. You cannot become a Brooklynite. You have to be born one."

The Brooklyn Betty Smith writes about in her novel is that of the period between 1907 and the end of the last war, and the scene is the teeming, tumultuous tenement district just across the river from lower Manhattan.

The principal characted is Francie Nolan, and the story follows her through childhood, adolescence and young womanhood; tells of her friends and her lusty family, whose vitality and zest for living could not be quenched by poverty or hardship. Those who read "A Tree Grows in Brooklyn" will discover that, after all Brooklynites are not so different from the rest of the world. There are good and bad people in Betty Smith's story, happy ones and ridiculous and pitiful ones, and those who, like the heroine, have stardust in their eyes.

Christopher Morley says "A Tree Grows in Brooklyn" is a story that "merits and will receive great honor." It was bought by the movies several months before publication and now it looks as if it may be one of the most popular novels of the early Fall season.

* * *

Some months ago, John P. Marquand, author of the September book-of-the-month "So Little Time," decided to take up farming in earnest on his place at Newburyport. He employed a resident farmer to help him raise, among other things, chickens, ducks and pigs. Reports Farmer Marquand ruefully: "We bought the pigs so they could eat up all the garbage, only to find out that they eat only very special kinds of garbage. And now, together with the chickens, they are eating us out of house and home."

W. O. Baby Clinic

Donald Eugene Trollinger made his first trip to the Baby Clinic Wednesday. Others present were Anne and Floyd Myrick, Jean Southern, Beckie McDaniel, Julia Pickard, Thomas Michael, Patricia Smith, J. Robert Beal, David Herring, David Robinson, Delphene Hutchinson, Frankie Poe, Norma Apple and one visitor, Donna Lee Brady from Brown Summit.

Dr. Keith will be in attendance next Wednesday P.M. at 1:30.

Revolution Club Business Meeting Held Friday Night

DON'T ASK MORE IN PRICES AND WAGES—This is a tough one. Everybody wants to get money when he can. But if the other fellow gets more, it raises prices for you, and if you get more, it raises prices for him and he pushes up prices on you.

Don Redmond Dies After Motor Mishap

Manslaughter Charge Is Lodged In Recent Accident

Don Lee Redmond, 47, of 1614 Walnut street, died unexpectedly at 2:40 p.m. Wednesday at St. Leo's hospital after being injured late Tuesday in a collision between a car he was driving and a truck tractor driven by Boston Manigault, 38, negro, of 2241 Patterson street.

Mr. Redmond's condition had not been regarded as serious until a short time before his death, the injuries having been diagnosed as a broken rib and a severe leg injury.

The negro driver, who was charged Tuesday night with careless and reckless driving, was charged following Redmond's death with manslaughter, and posted $1,000 bond for appearance for hearing September 24 in municipal-county court.

The accident occurred at Summit avenue extension and Twentieth street, the two vehicles side-swiping each other on wet pavement and crushing the left side of Mr. Redmond's car.

A native or Iredell county, Mr. Redmond had been a resident of Greensboro for the last 10 years and was employed as superintendent of the inspection room at Proximity Print works. He was a member of Eller Memorial Baptist church.

Surviving are his wife, the former Miss Mazie Wyrick; a son, Leo Redmond, Greensboro; his father, M. L. Redmond, New Hope; two brothers, C. C. and F. D. Redmond, both of Greensboro, and a sister, Mrs. T. R. Hayes, of North Wilkesboro.

Funeral arrangements had not been completed at the time of this writing.

REVOLUTION NEWS ITEMS

Pfc. Walter C. Snow, of Fort Belvoir, Va., visited his wife and parents, Mr. and Mrs. C. L. Snow this week end.

Mr. and Mrs. J. A. Denson and children, Joan and Barbara Jean, visited in Ramseur during the holidays.

J. S. Leonard has gone to Tampa, Fla., for an extended visit with his son, Jack Leonard and family.

Mrs. Herman Ray, of Spruce street, formerly Miss Rachel Cox, spent the week end with her husband, Pvt. Ray in Richmond, Va.

Mrs. Brady spent several days last week with her son, Shelton Brady on Spruce street.

Pvt. Dallas Lowe, who is stationed at Cochrane Field, Macon, Ga., is spending a fifteen-day furlough with his parents, Mr. and Mrs. J. T. Lowe, on Vine street.

Corp. Wilbur "Brud" Parrott is spending a fifteen day furlough with his father, W. L. Parrott, on Cypress street. Corp. Parrott is stationed at Cochrane Field, Macon, Ga.

Pvt. E. W. Dodson, Jr., of Camp Rucker, Ala., is spending several days with his father on Poplar street.

Pvt. Herbert Faircloth, of Camp Rucker, Ala., spent several days with his family on Poplar street.

Ensign Norman Leach, who has been stationed in Florida, spent the week end with his grandmother, Mrs. Dora Leach, and relatives here. He was en route to Norfolk, Va., where he will receive sea duty.

Cpl. George Clark, of the U. S. Army, is spending several days with his mother, Mrs. Betty Clark on Jenkins street.

A photoelectric control system protects and increases the efficiency of sightless operators of sewing machines.

Pressure Canner Has Been In Constant Use Since It's Purchase

The Revolution Community Club held its regular monthly meeting on Friday night at the welfare department of Revolution apartments. Mrs. A. L. Stevenson, president, opened the meeting with a prayer, after which several items of business were brought up.

It was reported that the pressure canner has been in almost constant use, and Mrs. Stevenson told how may jars of vegetables had been canned in it.

Miss Ivey announced that the Revolution surgical dressings room had been set up and would be open on Tuesday night from 7:00 to 9:00 every week.

Mrs. Stevenson appointed the following committees: Nominating committee, Helen Lefler, Mrs. J. T. Lowe, and Mrs. Ida Strickland. Program committee, Mrs. N. B. Martin, Mrs. J. L. Hinshaw and Mrs. Carl Wyrick, Refreshment committee, Mrs. W. F. Johnson, Miss Fannie P. Ivey and Mrs. Letha Kelly.

The following members were present: Mrs. Stevenson ,Mrs. Carlr Wyrick, Mrs. N. B. Martin, Mrs. J. L. Hinshaw, Mrs. J. T. Lowe, Mrs. W. F. Johnson, Mrs. Ida Strickland, Mrs. Letha Kelly, Misses Pearl Wyche, Fannie P. Ivey and Helen Lefler.

PROXIMITY HAPPENINGS

Mr. and Mrs. Earl Fisher, Mr. and Mrs. Ed Fisher, Miss Ruby Fisher, Ronald Fisher, Horace Fisher, and Mrs. Margaret James spent the week end with relatives and friends in Gastonia, N. C.

Mr. and Mrs. Clarence Jones of Walnut street, spent several days recently with friends in Asheville.

Mr. and Mrs. Melvin Whitt and son, Dickie, and Mrs. Robert Shropshire left on Wednesday for Detroit, Michigan.

Mr. and Mrs. Woodrow Dickerson and daughter, Arlene, and Mrs. Maude Dickerson spent the week end at Carolina Beach.

Mrs. Vester Everhart has returned from Asheboro where she spent several days with he sister, Miss Ada McDonald.

Misses Shirley Hobbs and Frances Talley spent the past week at Carolina Beach.

Messrs. Herman Scruggs, Marion and Rogdon Scruggs, Frank Bason and Lloyd Thornbro have returned from Carolina Beach where they spent several days.

Mr. and Mrs. Charlie Newnam and son, Jeffry Beal, Mrs. Julian Tate and children, Carleen an dDouglas, have returned from Bristol, Tenn.

Mr. R. L. Hodges and daughter, Syreta, have returned from Washington, D. C., where they spent several days.

Mrs. J. M. Aldridge and Mrs. R. L. Hodges spent the week end in Durham as the guests of Mrs. T. C. Perry.

Mr. J. J. Shearin of Durham spent Friday with relatives in Proximity.

Rev. Baby Clinic

The following babies attended Revolution Baby Clinic, Wednesday afternoon: Ann Hilliard, Delores Smith, Jessie Leroy Brown, Grace Brown, Billie Wayne Hammer, Donald Talbert, Kenneth Ritter, Rachel Ann Faircloth, Sandra Kay Smith, Bobby Noah, Martha Welchel and Harlie Melton.

Loyal Wesley Class To Meet Tuesday, September 14th

The Loyal Wesley class of Carraway Memorial Methodist church will meet at the welfare house, Tuesday, September 14, at 7:30 P.M.

This will be an interesting meeting and a full attendance is expected.

Hostesses will be Mrs. C. C. Smith, Mrs. J. T. Graves, Mrs. E. Vaughn and Mrs. J. H. Cates.

A self-propelled trouble-shooting car with wheels that can be adjusted to fit any gauge, railroad track in the world has been designed for the Army.

When plywood is embossed, such high pressures are used that the plywood is crushed to about one-half its original volume.

White Oak Local News Items

Mrs. Taylor Turner is visiting her parents, Mr. and Mrs. Shankle, in Mt. Gilead.

Miss Phoebe Richards spent the week end at her home in Liberty Hill, S. C.

Vance Mathews has returned to Washington, D. C., after a short visit in White Oak.

Miss Polly Armfield and N. A. McFarland, Jr., have returned from Myrtle Beach.

Cadet George A. Mathews is guest at the Nurses' Home. He is in school at the University of Indiana, Bloomington, Ind.

Miss Velnor Burke, who is with the War Department in Blue Grass, Kentucky, was a recent visitor in White Oak.

Mrs. Charles Wilson is improving at her home on Maple street.

Mr. and Mrs. W. H. Mathews and daughter, Janice Burford, of Baltimore, Md., were Labor Day guests at the Nurses' Home.

Miss Dorothy Messner, of Long Beach, California, is house guest at the Nurses' Home.

Junius Martin, of the U. S. Navy, has returned to his port after visiting his parents, Mr. and Mrs. Frank Martin on 17th street.

John Jarrett, of the U. S. Army, is visiting relatives and friends in the village.

Mrs. Clarence Webster's brother, Mr. L. H. Herbin, of Richmond, Va., was week end visitor at the Websters'.

Mr. E. G. Webster remains ill at his brother's, C. V. Webster.

Miss Josephine Shankle, of Mt. Gilead, was a visitor in the village, Friday.

Miss Barbara Burke and Cleo Man-[illegible] student nurses at Watts hospital, Durham, spent Sunday with Mr. and Mrs. W. B. Burke.

Miss Susie Paschal, of Brown Summit, is the guest of Mrs. C. V. Webster on 17th street.

Miss Hazel Moreland, daughter of Mr. and Mrs. R. C. Moreland, and recent graduate of St. Leo's hospital school of nursing, has returned from Raleigh, where she took the State board examinations. Miss Moreland plans to enter the Army in November.

Ted Summers, of the U. S. Navy, stationed at Bainbridge, Md., is home on furlough with his parents, Mr. and Mrs. Will Summers, on Maple street.

Mrs. Lillie Mae Kirkman is visiting her husband, Jack Kirkman, who is working in Wilmington.

Cleo Honeycutt spent the week end at Carolina Beach.

Mr. and Mrs. Millard Leonard bicycled to Randleman, Sunday.

Mr. and Mrs. Ray Wood have returned to their home on Hubbard street from Norfolk, Va.

Mrs. John Lewis is visiting her husband at the Army Air Base, Richmond, Virginia.

Mr. and Mrs. J. S. Martin spent the week end in Mount Airy.

Mr. and Mrs. R. L. Kale spent the week end in Lenoir.

Mr. and Mrs. Lewis McDaniel, Miss Dorothy Shores, Joseph Lewis McDaniel, and Miss Anne Lee Lumsden spent Labor Day week end at Carolina Beach.

Mrs. Mabel S. Hodges and Naomi Lovett have returned from Asheville.

Rev. Z. W. Rotan, of Concord, former pastor at 16th Street Baptist church is guest of Mr. and Mrs. Wade H. James at the Baptist church.

Mrs. Cora Styers is guest of Mrs. Pearl Coe.

Mrs. Pearl Coe and Mrs. Cora Styers spent the week end in Graham.

Mrs. Bute Thomas and Gwendolyn visited in Erwin.

J. D. Wheeler and Billie Coe left August 27, for the U. S. Navy. J. D. is stationed in Jacksonville, Fla., and Billie is stationed at Bainbridge, Maryland.

Vernon Phillips, Howard Sanders, Bob Leonard and Harvey Royall have returned from a fishing trip at Holland's Lake, Cumberland county.

Bobby Jean Leonard has returned from a month's visit with her aunt, Mrs. W. W. Pike, in Winston Salem.

Misses Pauline Lowe, Sarah and Mildred Johnson have returned from Washington, D. C., where they were guests of the Henry Thompson's.

Miss Mary Louise Leonard is a patient at St. Leo's hospital.

Mrs. Dewey Harris and Mrs. Cora Browning spent the week end at Carolina Beach.

Mrs. Emma Byers spent the week end in Danville, with her sister, Mrs. Lottie Newman.

Mrs. James W. Fulton, of High Point, the former Ruth Harvell, spent the week end with Mr. and Mrs. Fisher Henson on 15th street.

Mr. and Mrs. John Lewey and Geraldine spent the week end in Rock Hill, S. C.

(Continued on Page Three)

Barbour-Springer Vows Announced For Tonight

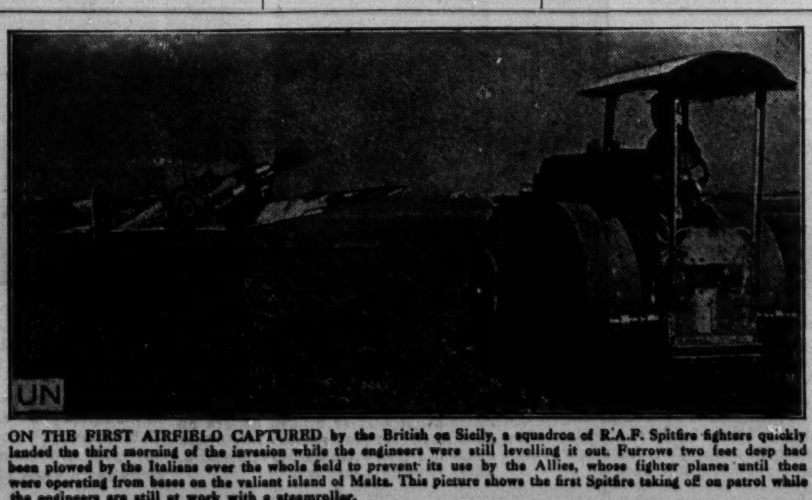
Mr. and Mrs. W. A. Barbour have announced the approaching marriage of their younger daughter, Nedgel Oletha to Pvt. Marvin M. Springer. The wedding will be tonight at 8:00, at the bride's home, 2412 Spruce street.

Rev. J. P. Hipps of Carraway Memorial Methodist church, will officiate. Music will be furnished by Mrs. W. L. Childress and Mrs. R. K. Moore.

The bride, a graduate of Rankin high school, is now employed in the office of Montgomery Ward.

The bridegroom, son of the late Mr. and Mrs. E. A. Springer is from Fort Wayne, Indiana. He graduated from Ossion high school and attended Cardonia college, where he was outstanding in athletics and military training. Pvt. Springer is now stationed at B.T.C. No. 10.

Following the wedding, Mrs. John Batchelor will honor the bridal pair with a reception.



ON THE FIRST AIRFIELD CAPTURED by the British on Sicily, a squadron of R.A.F. Spitfire fighters quickly landed the third morning of the invasion while the engineers were still levelling it out. Furrows two feet deep had been plowed by the Italians over the whole field to prevent its use by the Allies, whose fighter planes until then were operating from bases on the valiant island of Malta. This picture shows the first Spitfire taking off on patrol while the engineers are still at work with a steamroller.

THE TEXTORIAN

Published every week except during Summer Vacation week and Christmas week

H. M. LEONARD - - - - - - - - - - MANAGER

Entered as second-class matter January 28, 1928 at postoffice Greensboro, N. C., under act of March 3, 1879

No communication of any sort or description, whether news or expressions of opinion upon any topic, will be published unless accompanied by real name of writer. The name will not be published unless consent is given.

PROXIMITY — WHITE OAK

PROX. PRINT WORKS — REVOLUTION

Greensboro, North Carolina, Friday, September 10, 1943

Let's Get Serious

When an American sailor such as Gunner's Mate Starrett faces American workers and tells them to stick to their jobs, not lay out from work and to give their all for production, if we be true, loyal Americans, how can we afford to do other than follow his advice.

If Gunner's Mate Starrett had been merely another sailor or had only served his country with comparatively safe assignments, we might be inclined to pay a little less attention to what he had to say, but when a person who had had boats shot out from under him five times, had actually had to take to the water three different times within a period of twenty-four hours and who had his stomach ripped open by a piece of shrapnel, then we know that he knew what he was talking about, and, therefore, we can but consider him in the light of a person with knowledge and experience.

This naval hero who recently addressed the workers of the Cone Mills pleaded with us all to back up the boys who are doing the fighting. Can we afford to do otherwise? If we do, will we be able to look the returned service men in the eye when this war is over or when some of them come back before the war is over wounded and shell-shocked?

Gunner's Mate Starrett made a powerful plea in behalf of the boys over there. His emphasis upon the need of more and more supplies for the fighting front should not fall on deaf ears. All of us want this war to be over soon. All of us want the boys to return as quickly as possible. All of us want casualties to be as light as conditions can permit them to be. But, do all of us want it to the extent that we are willing to do our duty back here at home, thousands of miles away from the roar of cannons? Our duty is very evident. We are asked to put in a full hour's work every hour that we are supposed to work and to turn out first-class production. We are asked this not for those for whom we work or for any other group. We are asked this because we are Americans backing up the boys who are fighting for our future, because, as has been repeatedly said, if this war is not won, we will all sooner or later become slaves to dictator masters, who will not leave it to us to determine how long we work, when we work or where we work.

We must all realize that the workers in most of the allied nations are doing their work under less favorable circumstances than are we. Many of them have continued working at looms and lathes, with bombs from planes falling all around their places of work. Many of them have continued to work, realizing that probably bombs have crashed into their homes and destroyed the property and the lives of their loved ones. Most of them have had to work without the advantages that we here enjoy. It is a known fact that the rationing in those countries is far more stringent than in ours, that our quality and quantity of food and other supplies have been far greater and that our purchasing power is much greater.

It has been regrettable to note that there has been too much absenteeism in the local plants. There have been too many people who have stayed away from work when it was not necessary. Gunner's Mate Starrett and other men who know what war truly is realize that there is too much absenteeism in American industry and they all are earnestly pleading that we not let them down.

The Textorian now pleads with the workers in the local mills to listen to the voices of our men in uniform who are facing the gun fire of the enemy. We urge each and every person not to let them down. We feel that we back here, entirely unaware of what it means to have bombs dropping and shells screaming all around us, certainly can measure up to the crying need of producing the products required by our armed forces. Let's get serious about our jobs, our responsibilities and our duties during this serious, all out war.

Versatile College Cottons Warm Up For Fall and Winter

Take you pick of versatile cotton fashions for the colder months, and for the transition period known as India Summer before fall really gets into the saddle. Some cottons, you know, are warm for winter just as others are cool for summer—a fact which has influenced leading New York stores to feature them in their college collections, says the Cotton-Textile Institute and the National Cotton Council.

Altman's, for instance, has taken particular account of the fact that colleges are opening earlier this year and thoughtfully included a special group for warmer weather. Made in California, they combine black cotton with autumn plaid gingham in dirndl dresses, jumpers red cotton topper lined in plaid gingham went along with black cotton slacks and plaid gingham shirt of particular interest for suburbanites and their country cousins. The dirndl dress that uses plaid gingham for the full skirt, black cotton for the basque bodice with a shirt-bosom front of the plaid, is another cotton that is already a hit for Fall.

At Arnold Constable's show, presenting clothes selected by collegians themselves as those most fitting for the needs of college and school life, cottons played a warmer role. To the strains of jive from a juke box, two sleepy-eyed girls appeared, the first in a pink flannelette night shirt with a heart-shaped pocket and the second in flowered flannelette pajamas. When they had awakened, they went on to classes in monogrammed blue jeans, or mossy green pinwale corduroy slacks (one leg rolled up) and contrasting red vest. Corduroy was a big favorite and was seen in a brilliant red blazer piped with dark green that matched the skirt, and in a dark green pinwale jumper that buttoned up the back. Velveteen, for a dressier date, was also a hit with the college girls, while Kelly green wide-wal plush, lustrous and dressy, was used to make an exciting short jacket suit, the skirt softly draped and with it a vividly striped blouse.

In a "Double Talk" fashion show, presented by Mary Lewis and featuring fashions designed to do double duty while young and colorful in inspiration. A day and night version of the popular pinafore that really did double talk was of black velveteen worn with a long-sleeved blouse and a demure air for the daylight hours—and very decollete minus a blouse, pushed off the shoulders and with evening accessories after dark.

Always a cotton booster, Franklin Simon's college fashion show, written and directed by the store's college representatives, gave plenty of space to the all-American fiber. A parade of classroom and campus fashions, along with bright touches of color for after dark and warm sleep wear for the dormitoy, showed cottons in all their different moods, from work clothes to night clothes. The campus group included a denim pinafore with a checked cotton shirt, a red corduroy jumper worn over a green blouse and a blazer of wide-wale cotton plush, braid-bound, to wear with bright plaid skirts. Work clothes especially adapted to the college girl included a green coctone overall, brown corduroy slacks and blue jeans. For dates the college girls had selected a jumper of grey wide-wale plush, and a dress of the same cotton, while a black velveteen dirndl banded in peacock brought cheers from an audience which included service men.

Dormitory nights were made warm and cozy by a beruffled flannelete nightshirt, white flannelette pajamas with gay applique trimming, and checked flannelette pajamas. For those who don't like to sleep all bundled up, no matter how the thermometer drops, a white cotton broadcloth gown and nightshirt were suggested. College girls like to lounge—and look their best while doing it—so for bull sessions at school, or dining and entertaining at home, she can choose black velveteen slacks, as Franklin Simon does them, with a coolie jacket.

Wanamaker's is on the cotton bandwagon too. This store is featuring a "Wee Bit 'o Plaid" to take your wardrobe on a fling—a Highland Fling with exciting gingham plaids in color combinations gay and lilting as the skirt of a bagpipe. In trimly tailored shirtwaist styles and combined with a plain dark jacket, they're designed to see you through the end of summer and on into fall looking fresh and vibrant as one of autumn's own chrysanthemums.

Here's A Meat Salad

Meat salads are a family favorite and can usually be made with many cuts of meat. Because the homemaker is faced with a limited choice of some foods, it's wise to learn how to vary ingredients when cooking, says Jessie Alice Cline, home economist.

Here's a salad that makes it easy to use one meat for another:

Meat-Macaroni Salad

1	cup diced cooked ham or bologna
½	16-ounce package elbow macaroni or
3	cups cooked macaroni
2	tablespoons vinegar
2	tablespoons chopped pimiento
½	cup chopped celery
2	tablespoons grated onion
1	teaspoon salt
¼	teaspoon pepper
¼	cup mayonnaise
	Lettuce or greens
1	tomato.

Dice meat. Cook macaroni about 12 minutes and drain. Pour vinegar over macaroni and allow it to stand for 10 minutes. Toss all ingredients together, except greens and tomato, and chill. Pile salad on crisp greens and garnish with tomato sections.

SPEAKING OF HEALTH

By DR. VICTOR G. HEISER

Medical Consultant Nation Association of Manufacturers

PENICILLIN

The newspapers have been carrying stories of a newly-discovered product which seems to work wonders in certain illnesses. The information is of great scientific interest, but much more testing will be necessary before its real value can be judged. We have been well served by the discovery and development of the so-called sulfa drugs. Further research is being carried on with this group of products, and the end is not in sight. Thus far, many lives have been saved and many ailing persons have been cured by the various sulfa drugs. But, unfortunately, not all diseases are affected favorably, or in every instance, by the sulfa drugs.

Medical History

In 1929 penicillin was discovered in London. The first information concerning its unique curative possibilities was revealed in medical articles published in England in 1940 and 1941. So it is apparent that we are dealing with a product whose properties have only most recently been recognized. Much research, however, still remains to be done.

A word about the nature of the substance may help. Penicillin belongs to a class of fungus evident in blue or green molds found in cheese. Unfortunately, only very minute amounts of penicillin are formed in the mold after many days of growth. Many scientific difficulties have been encountered in trying to produce penicillin in quantity. More than fifteen industrial companies have undertaken to help in its production.

How Good Is It?

Scientific studies indicate that penicillin is a most promising therapeutic agent. Some hundreds of patients have already been treated with it, with surprisingly good effects. The Surgeon General of the U. S. Army has arranged for tests on ailing soldiers, with most promising results. The U. S. Navy Medical Corps is likewise following through. There is good reason to believe that penicillin is superior to any of the sulfa drugs in the treatment of certain diseases, including pneumonia, empyemia, carbuncles of the face and lip, infected wounds, burns, and other conditions.

Many months and perhaps several years may be required to find ways and means of producing sufficient quantities of penicillin to meet our needs. For the present, all of the product goes to the military services.

Answers to Quiz for Drivers

A.—It was one of the early petroleum uses of gasoline in the days when it was actually a waste product.

A.—In 1940, 92% of all trucks registered were 1½ tons or less.

A.—Yes, but only in a military band. In supplying lubricants to its forces, the Quartermaster Corps prefers cans to drums to save oils from contamination and to enable each vehicle to carry its own supplies.

Cleanliness Keeps Cottons Fresh From Season To Season

Laundering Slipcovers, Drapes Apparel, Preserves The New Look In Them

When you take off those pretty summer slipcovers and take up the scatter rugs and get ready to put away your summer draperies, you'll find they'll be a lot easier on the eye next spring if you've given them beauty treatments before storing them.

In the case of cotton slipcovers, rugs and curtains, the treatments amount to careful washtub grooming and ironing, says the Cotton Textile Institute and the National Cotton Council. Before tackling any laundry jobs, however—in fact, before buying in the first place—make sure your cotton home furnishings are fast dyed and preshrunk. You'll save yourself money as well as disappointment by this simple precaution.

First measure both dimensions of curtains or unlined draperies so that they may be stretched to fit after laundering. Never try to wash lined draperies because the two sides may shrink different amounts but send them to the cleaners—even if it takes him two months to do them up. As with other home furnishings, brushing them first gets rid of surface dust and makes the job simpler.

White and colorfast cottons should be soaked in tepid water to loosen the dirt and washed in warm suds. When a washing machine is used, enclose sheer curtains in a muslin bag for protection. Ecru or pastel curtains may be tinted with packaged tints in the last rinse water or in the starch. A little thin starch gives medium weight draperies such as gingham, percale, India print, or cretonne an attractive crispness. Iron plain curtains while damp after gently pulling into shape, or dry on a stretcher.

One of the nicest things about cotton slipcovers is the fact that they can be taken right off the furniture and washed. Shake thoroughly and brush along the pipings to remove all loose dirt and dust before washing. Then launder as you would other colored cottons, soaking briefly in warm suds when color-fast before washing in the machine or by hand with rich suds, rinsing thoroughly, starching lightly when desirable, drying in the shade, dampening and ironig. This treatment guarantees they'll come out of storage fresh and ready to go right on the furniture next season. Remember, moths don't enjoy cotton.

Cotton rag and chenille rugs can be tossed into the tub or machine and washed as easily as any other cottons. If you plan to use them all year round a fall cleaning is still advisable to remove summer dust and grimre and make them wear longer as well as look brighter and prettier. Frequent cleanings should be given rugs and furnishings when there are small children in the family, who give things a beating. Imbedded dirt acts as an abrasive and makes fabrics wear out sooner than when they're kept clean.

Tufted and chenille cotton spreads are also easy to launder. Shake out the loose dirt, then launder according to their colors and spread out flat to dry. Don't iron them. Shaking before and after drying restores the fluffy nap.

Your summer clothing deserves to be put away for the winter in as good condition as your warm clothing requires before being stored for the summer; but most summer clothing is light and washable, so the task is a good deal easier.

Many cottons have a permanent finish and need no starch. However, the fabrics you normally starch such as pique, gingham, chambray, percale, broadcloth, and the other medium weight cottons, should be starched before sorting for the winter.

Laundering your light clothes before putting them away means not only that you'll be able to take them out bright and fresh and ready to wear when the time comes, it also makes them last longer.

Sweat Shirts

Sweat shirts of cotton, with their fleecy, absorbent linings, have always been school boy favorites for school and sports. Now the Dads are finding them handy for sports, gardening, around the house, general utility and casual wear.

A new electrical instrument checks the identity of ferrous alloys—in raw stock or finished product form.

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For Our Sons, Mr. and Mrs. America, Back the Attack

"This is it, Mom! And our boy is part of it, taking his crack at the Axis. It's a long, hard way from Pearl Harbor but they don't push America around!" This is a scene in the home of Mr. and Mrs. America. It tells the story of tens of millions of American homes today. It's the story of a great American people with their effort, their sons, their money backing this war.

"I wonder how many dollars it took to get ten million men into uniform. Two million are now overseas like our Jim, and thousands more leave daily. I wonder how much it took to get those 2,000 ships into the Mediterranean, ready for invasion." For your information, Mr. America, it cost 10 million dollars an hour for the big scale attack. Uncle Sam needs 15 billion extra dollars this month. There is no easy way out.

"Let's see what we've invested in War Bonds. There's enough almost to pay for a Jeep. These bonds will be a big help to us a few years from now; that's a mighty good feeling. Our money invested in the finest country in the world, in the safest place in America—with the U. S. Treasury." Have you sacrificed to buy your War Bonds, Mr. and Mrs. America, or could you do more?

"Our boy Jim is overseas with the Marines. Sometimes it's a long time between letters, but we know he's out there giving everything he's got for his country, and he wouldn't want us to worry. He'd want us to DO something. We'll buy that $100 bond extra this month. That's what Jim would want. He won't get far with one Jeep, come to think of it."

Well, Mom, here it is—that extra $100 Bond! Now we've honestly done all we could. Although we have given up a few things we could do without, we really have made little sacrifice. We've invested in freedom, and helped a little to bring that boy of ours home, and we've given all the other boys a fighting chance to return home, God bless 'em.

U. S. Treasury Department

"Back The Attack!"

Courtesy Los Angeles Examiner.

Left-Over Meat Is Life-Saver To Homemaker

Left-over pieces of meat are often life-savers to the busy homemaker. With time at a premium, appetizing main dishes can be prepared in a hurry for the family or guests from bits of roast beef, lamb, veal or pork, pot-roast, baked ham or bacon. Homemakers are familiar with meat pies and hash as dishes which may be prepared with left-overs, but here are some more suggestions.

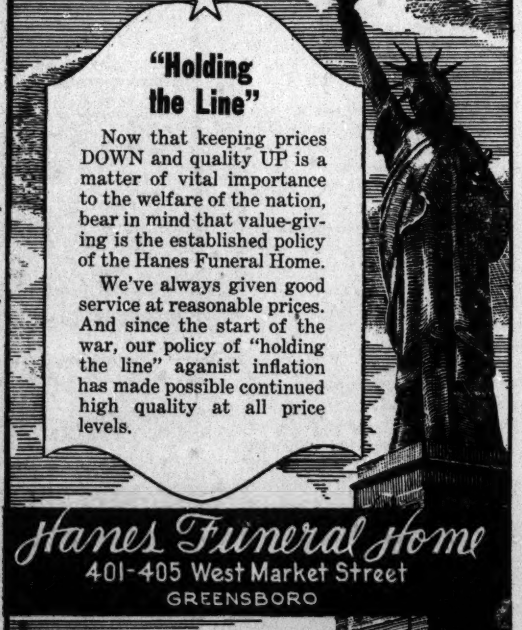
Large pieces may be sliced and served hot or cold with or without sauce or gravy, as desired. They may be served with gravy over dressing, or with gravy for open face sandwiches. Smaller pieces which are hardly large enough for attractive slices may be diced or cut julienne style to form the basis of a large variety of meat dishes.

Use them in salads; any left-over roast combines well with celery, cooked peas and mayonnaise for a delicious dish. Left-over pork, veal, apples, celery and mayonnaise are a good combination. Use diced or julienne style pieces of meat in creamed dishes—creamed with celery, peas, cauliflower and many other vegetables.

Small pieces of left-over meat give additional flavor and food value to scalloped corn, potatoes and egg plant. They also combine well with cereal and cereal products to make stuffings for baked vegetables, including tomatoes, peppers, squash and eggplant.

Pieces which are more attractive in ground meat dishes offer several possibilities. Combined with a variety of vegetables and moistened with mayonnaise or salad dressing they make delicious sandwich spreads. Muffins and waffles may be made by adding ground ham or pieces of bacon to the batter.

A newly developed automatic "lung" enables United Nations flyers to stay in the substratosphere twice as long on the same amount of oxygen.



FRIDAY — CRITERION — SATURDAY

HIT NO. 1--- TEX O'BRIEN in "BORDER BUCKAROOS" with Dim Newell-Eleanor Counts. Join these Texas Rangers . . as they bring law and order to the old time West with spouting six guns!

DOUBLE FEATURE

HIT NO. 2--- BERT GORDON in "LET'S HAVE FUN" with Margaret Lindsay-John Beal. Join the mad rushin' . . to see radios Mad Russian . . in a mad screenful of rhythm, romance and fun!

——PLUS CARTOON——

SUNDAY - MONDAY - TUESDAY
RODDY McDOWELL - RITA JOHNSON—in
"MY FRIEND FLICKA"
with Preston Foster

The best loved of best-selers . . in technicolor! One of life's great stories, with a new kind of thrill. An unforgettable story of a boy and his horse!

'Waste' Kitchen Fats Supply Energy, Flavor; Conserve Ration Points

Fat Soluble Vitamins, And Essential Fatty Acids In Fats Are Aid To Health

Homemakers are needed to enlist in the fat conservation army. Fat is ammunition at home and abroad; and the smallest bit is not too little to save.

Fats are valuable in the diet, not only because they supply energy, but because of their effect upon good health. Certain fats carry soluble vitamins and others are the source of the essential fatty acids which are needed, particularly for healthy skin. In addition to their importance as a food, fats are a valuable source of glycerine for explosives.

It is up to each homemaker to get the most from every bit of edible fat and to save and sell used fats, which are no longer desirable for food preparation, says Jessie Alice Cline, home economist. Fat conservation is more than saving fat itself; it includes properly caring for all fats before, during, and after they are used for cooking.

Here are a few points to remember:

1. Store fat in a cool dark place at all times. This includes the pound of fat bought which often sits on the kitchen table instead of on the refrigerator shelf and the little cup of drippings that is sometimes kept on the back of the range, on a shelf above the range, or in the sun on the kitchen table. Containers for storing should be clean and closely covered.

2. Never throw fat away. Every little bit helps, trimmings, drippings, skimmings from soup stock—all are valuable. A tablespoon saved per day means almost a pound a month. Multiply this by 35 million families and the big saving for food and ammunition can readily be seen.

3. Render all fat trimmed from meat. Any excess fat from steaks, chops, roasts and ham slices should be rendered and used. The trimmings should be finely chopped or ground and rendered very slowly in a double boiler or over low heat.

4. Do not overheat fat. When rendering fat or when cooking with it, never let the temperature be so high that the fat smokes. Smoking fat is burning fat, and burning fat is less palatable and less easy to digest. High temperatures also cause fats to become rancid more easily.

5. Use fats for frying, seasoning and shortening. Whenever possible, rendered fat and drippings should be used in cooking. Drippings from roasted or broiled meat may be used for frying and seasoning vegetables; drippings from bacon, smoked ham, salt pork and sausage are especially good for frying eggs, apples, liver, potatoes, and other vegetables. Use unstrained drippings for gravies. Strained drippings or rendered fat may be used for seasoning vegetables and in making cream sauces, meat sauces, and salad dressings.

Strained drippings or rendered fat may be used for shortening in quickbreads; light bread; gingerbread; chocolate, fruit and spice cakes; cookies and pie crust especially for meat vegetable or mince meat pies. Apple pie is excellent made with bacon drippings.

WHITE OAK LOCAL NEWS

(Continued from Page One)

Mr. and Mrs. Henry Smith and family spent the week end at Carolina Beach.

Mrs. C. H. Apple, of Danville, Va., and Mrs. J. A. Apple of Richmond were guests of their sister, Mrs. Cliff Craven, Sunday.

Mr. W. J. Pennington spent the week end in Lexington.

Mr. and Mrs. William Lucas and daughter, Edith Lucas, spent last week at Myrtle Beach, S. C.

Mrs. J. W. Stack is ill at the home of her mother, Mrs. Will Wheeler, on 18th street.

Bernard Lewey, U. S. A., stationed at Camp Breckenridge, Ky., is home on a fifteen days furlough.

Miss Edith Lucas, Margaret and Doris McKnight left Monday for Appalachian State Teachers College, Boone, N. C.

Mrs. Henry McDaniel and family spent the week end at Carolina Beach.

Jerry Moore is convalescing following a tonsil operation at Sternberger's hospital, Saturday.

Mrs. Ed Redding and daughters, Misses Beckie and Marjorie, spent the week end in Elizabeth City.

Mr. and Mrs. Cecil Elmore and

Guaranteed Cure For Your Blue Days

A family can be led to the table, but sometimes it's not easy to make them eat. "Warm weather" often means lagging appetites, so it's a good time for housecleaning in the menu file. Dust off the old favorites for this season and plan menus from them which are as taste-tempting as the one here suggested: Barbecued chops, mashed potatoes, "Corn on the cob," cole slaw and fresh fruit.

Barbecued Chops

- ½-¾ inch pork rib or shoulder, lamb shoulder or veal chops
- ¼ cup lard or drippings
- 2 tablespoons flour
- 2 tablespoons prepared mustard
- ½ teaspoon cloves
- 1 teaspoon salt
- ½ teaspoon pepper
- ¼ cup chopped onion
- 2 tablespoons Worcestershire Sauce
- 1 cup juice from peach, apple, bread-and-butter or sweet pickles
- ½ cup catsup

Dredge chops in flour. Brown in hot lard. Pour off excess fat. Add the 2 tablespoons flour to mustard and make paste. Add remaining ingredients. Blend well and pour over chops. Cover and simmer slowly for 1 to 1½ hours, or until tender.

It requires 400,000 pounds of paint—enough to cover 7,200,000 square feet of surface—to paint a battleship.

By JEAN MERRITT
Heinz Home Institute

Steak Stretchers

Has steak slipped into the limbo of your memories? A succulent steak—thick and crusty on top, tender red within—its every fiber oozing the rare essence of real meat.

In the good old days, when cash was the only commodity required, a couple of pounds' worth of sirloin made a cozy dinner for two. But now that rationing controls your shopping, you must pamper the point budget to include such a spree.

However, when you can buy one, an occasional steak is still practical to serve. And doubly pleasant, too. The secret is to utilize every tiny portion, and stretch the meat so it covers several meals.

Don't gorge on steak today, and starve on memories tomorrow. Instead, divide the steak carefully. First, cut out the fillet and the piece up by the bone. Halve this, and broil with one-quarter pound of mushroom caps.

Mushrooms are a marvelous meat stretcher. They have a lusty flavor, add a touch of splendor, and stretch a meager portion into sizeable servings for two.

For the next appearance of your steak, carve out the middle of the meat and cut in cubes. Fricassee these cubes with celery and mushroom stems, then serve on rice. The tail of the sirloin steak, ground and mixed with seasonings, noodles, and tomato ketchup, may be stuffed in peppers for the main-course of the final meal.

These recipes will show you how to make the most of a two-pound sirloin:

Fricassee of Beef on Rice

Dredge—
1 cup beef steak cut in 1-inch cubes
in—
Flour.
In—
2 tablespoons fat drippings
brown—
Meat cubes
Stems of ¼ lb. mushrooms.
Season with—
Salt
Pepper.
Add—
Small piece of bay leaf
1 cup water.
Simmer about 30 minutes or until tender.
Add—
½ cup cooked celery.
Heat thoroughly, thicken if necessary, and serve over—
Cooked rice. Serves 2.

Stuffed Green Peppers

Wash—
2 medium green peppers.

Cut large pepers in halves lengthwise. Remove a slice from stem ends of small peppers. Remove seeds and cut away seed parts, leaving shells clean. Place in boiling salted water and boil 5-8 minutes or until almost tender. Drain.

In—
2 tablespoons fat drippings
brown—
½ cup ground meat, tail of sirloin steak
2 tablespoons chopped onion.
Season with—
Salt
Pepper.
Add—
1 cup cooked noodles
¼ cup tomato ketchup
¼ cup water.

Fill green pepper shells with meat-noodle stuffing. Place in a shallow baking dish and bake in a moderate over (375 deg.F.) 15 to 20 minutes or until heated through and lightly browned. Serves 2.

THIS BUSINESS OF Living

BY SUSAN THAYER

Where Jobs Will Be Found

"When you see the numbers of men there are in a single camp it does make you wonder about jobs after the war," I said to Great-aunt Matilda who usually has some wise observation to make on any subject.

"I realize that a lot of women now in the factories will go back home and some industries are going to need even more employees when thy begin on pacetime work once more. But will they be able to use millions of men?"

Then Aunt Matilda came through. "You must remember," she said, "that it isn't only industry that will need men after the war. Right now from what I hear, most hotels and restaurants are understaffed. Hospitals are desperate for help and even dentists are working overtime, to mention a few of the service jobs that will be open."

"Why of course! Take my own dentist . . . He says he was never busier in his life and it isn't just because so many dentists are in the Army. More civilians are having their teeth taken care of properly because more of them have money. And if business is good after the war this boom in dentistry will go on.

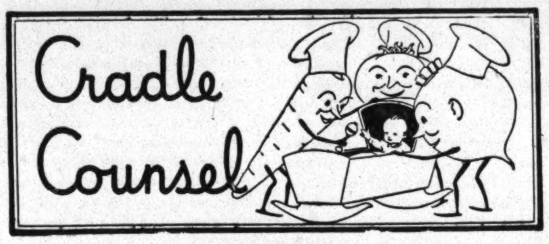
"And that," she answered, "means not only work for your dentist but for his assistant and his receptionist and the dental supply house from which he buys his equipment. Yes, if industry produces at anything like capacity after the war, millions of service jobs will be open."

"And industry will produce at something like capacity after the war, Aunt Matilda, if it isn't hampered too much by governmental red tape. Even small manufacturers are getting ready for quick conversion to peacetime work and a lot of the big ones have wonderful plans, not only for more production but for the making of a lot of new things when their war jobs are done."

"And the more people with good service jobs," said the old lady, pursing her original idea, "the more of the new goods they can buy. And that will mean more jobs in industry, which in turn mean still more service jobs."

"And a better, bigger market for agricultural products," I remarked.

"Yes," she said, "of course. In a great industrial country like this everything depends on industry, and even the jobs that are far removed from the hum of the plants and factories are actually closely connected."



By JEAN MERRITT
Heinz Home Institute

Honey Makes Milk Modifier

In spite of wartime food restrictions the American baby has fared very well. Recent rulings of the OPA have guaranteed a stock of strained fruits and vegetables, cereals, soups. With these important early foods to start on, our babies will have the sturdiest foundation of all the world's younger citizens.

Junior foods, those choice combinations of chopped and skillfully sauced foods, are also on hand in good supply for runabouts who need extra bulk to keep pace with their growing activity.

The milk market has been fairly stable. Orange and tomato juice, endowed abundantly with vitamin C, are also in the markets. And vitamin rich fish oils are plentiful enough for all.

Even such details of dietary adjustment as milk modifiers are easily controlled. For when baby needs extra sweet to keep pace with his increasing energy demands, milk modifiers, that will bolster the sugar content of his diet, are still available.

One such modifier, regarded favorably by mothers and medical men alike, is good old-fashioned honey. Honey is a splendid source of extra sweet. Because of the types of sugars it contains—dextrose and levulose—honey is easily digested. And the delicate, flowerlike flavor, the rare fragrance of good honey, is a delight to nearly all.

Some other kinds of milk modifiers may be scarce in certain sections of the country. Some are already rationed. But so long as bees sail through the summer sunshine sipping nectar, our babies will be assured a good supply of this wholesome savory sweet.

Mote Cloth

by Picker

Love reminds us of eating mushrooms—you never know whether it's the real thing until it is too late.

* * *

We understand there's a new regulation in the Air Corps. No more lieutenant-colonels are to be commissioned until their voices have changed.

* * *

From a schoolboy examination paper: "A circle is a round straight line with a hole in the middle."

* * *

A noted publisher is of the opinion that single girls enjoy fiction more than married women. A wife, of course, detects it sooner.

* * *

Her car stalled at the corner and the traffic light changed red, yellow, green; red, yellow, green, etc. The polite policeman stepped up beside her car and said, "What's the matter lady, ain't we got any colors you like?"

* * *

News item: "America has one movie seat for every 12 persons." And every time we go, all 11 are there ahead of us.

* * *

If a man runs after money—he's money mad. If he keeps it—he's a capitalist. If he spends it—he's a playboy. If he doesn't get it—he lacks ambition. If he gets it without working—he's a parasite. If he gets it after a life of hard labor—he's a fool who got nothing from life.

* * *

In their younger days they had been sweethearts. Now there was silver in her hair and snow on his as they sat and talked of those long-gone times—their first kiss, their first quarrel, their last kiss, their last quarrel.

Gradually the glamour of the past held sway, and the old man said:

"Ay, Maggie, I have never forgotten you. I've never loved another!"

"Andrew," she replied, with moisture in her eyes, "you're just as big a liar as ever—and I believe you just the same!"

* * *

The newly rich oil farmer, unable to write, deposited his first royalty check in the bank and arranged that his signature should be two crosses. Soon, a check showed up signed with three crosses and the banker summoned the farmer for an explanation.

"Well, my wife is gettin' into society," he explained, "and she thinks I should have a middle name."

* * *

"And is the Prince incognito?" asked the reporter, referring to one of the hotel's titled guests.

"Well, no, I don't know as I'd say that," replied the hotel porter, "But he's certainly had a few."

LITTLE JACK HORNER

Meat Salads Are Welcome Dish In Summertime

Meat salads, deserve an important place in the summer menu. These may be made from roast left-overs, pot-roast, or chops combined with a variety of vegetables which will add interesting texture, color, and flavor.

Fruit, such as cherries, pineapple, and apples go well with meat; and chopped celery or shredded lettuce will provide the crispness so necessary for a perfect salad.

All ingredients should be thoroughly chilled and should not be combined with the dressing until a few minutes before the salad is served. If no lettuce is available, washed nasturtium or grape leaves may be used to line the salad bowl.

Here are a few suggested menus planned around meat salads:

Lamb, Peas, Pineapple Salad
Potato Chips
Hot Rolls Butter
Caramel Custard
Iced Tea

Diced Liver Sausage, Cucumber and Celery Salad
Potato Chips Melba Toast
Fresh Fruit Cup
Beverage

Pork, Apple and Nuts Salad
Bread and Butter Sandwiches
Lemon Pudding
Milk

Veal, Bing Cherry and Celery Salad
Whole Wheat Sandwiches
Floating Island
Iced Tea

One sheet and one light blanket are warmer than one heavy blanket and no sheet, according to National Bureau of Standards.

TO CHECK MALARIA IN 7 DAYS take 666
Liquid for Malarial Symptoms.

Permanent Waves . . . . $1 up
Shampoo and Finger Waves. 25up
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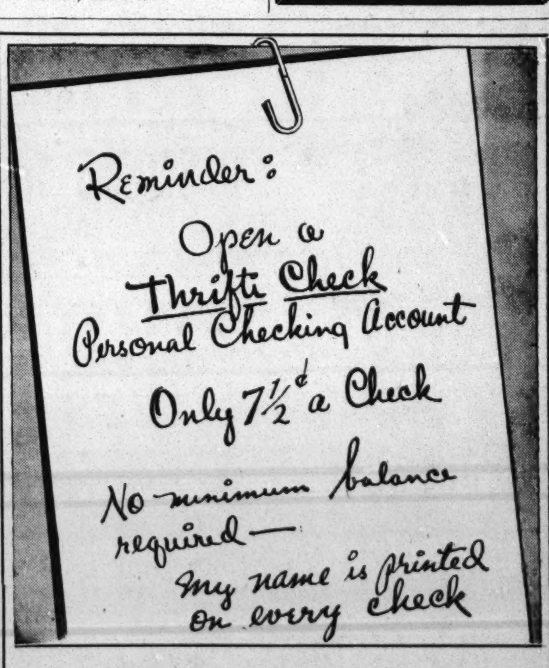

• IN ADDITION
A Regular Checking Account service is maintained for those who prefer it.

BANK OF GREENSBORO
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Banner Building
MEMBER FEDERAL DEPOSIT INSURANCE CORPORATION
DIAL 3-3401 FOR CORRECT TIME

See Here, Private Hargrove!

by Marion Hargrove

SYNOPSIS

Hargrove gets his first taste of army cooking school reports on his daily activities there. He tells also about the real meaning of army morale and how it affects new inductees.

CHAPTER VIII

For once I have gone on sick calls for purposes other than goldbricking. This time it was for sympathy, tenderness, and sunburn lotion. I got the sunburn lotion. Since then I have been confined to quarters—a pathetic, forn creature wandering about the squadroom in a minimum of clothing and a glow of brilliant red light.

Things are getting fairly comfortable for a while. The poet Droschniop and the happy warrior Menza applied the ointment with tender care. Private Sher was asked to snaffie a sandwich from the mess hall and returned with a laden tray, replete with iced tea and a double portion of dessert. By sitting on the floor on my heels, I was even able to start reading the novel that has been taking up space in my foot locker for weeks.

But night must fall. In a case like this, where you're packed in grease like a boxed rifle, it's best to place one layer of newspaper between sheet and blanket. After lying there for a while, listening to the newspapers crackle exactly like burnt flesh every time you twist in agony, you feel the urge to sit up and look at some real stars.

* * *

They're drafting honest, respectable, hard-working soldiers back into civilian life now, as you probably read in the papers. Has-beens at twenty-eight, these good boys are turned into the pasture under a selective retirement system. It's interesting to watch the way they take it.

Our big loss in Battery A came Tuesday when Joe Gantt went back to Liberty, S. C., after five months in the citizen army. Joe is the nice corporal who looked like the soldier pictures in the magazines, used an instinctive psychology in handling his men, and knew every man in the battery as a friend.

He was on furlough last week when he was ordered to return at once to the battery. He came back, started through the discharge routine and went about hugging everybody with what looked like unbounded joy.

Then he started getting quieter and less demonstrative. He had been relieved from active duty for the remainder of his stay here—a matter of four or five days—and when the men fell out for calisthenics or drill, Corporal Gantt didn't have to go out with them. Every time the whistle blew, you could see a lonesome look creeping into his eyes.

The last time I saw him was Monday at noon, when we fell out for chow. Military procedure was overthrown in a spontaneous revolution and Joe was drafted to march us to the mess hall. It was his last detail. Halfway to the mess hall, he gave us "To the rear—march! To the right flank—march! To the right flank—march!" and all of the marching commands he had taught us.

He's returning to Liberty now, where he'll fall back easily into the life he left five months ago. But you could have seen from a casual glance that he was going to miss the Army.

Another of the men to be discharghere was "Little David" Rosenthal. Little David, a week before he got his papers, had talked to me in a very despondent manner. He outlined his definite opinion that the men who are now thirty or thirty-odd years old have been systematically given the run-around by Fate. They grew up in the confusion which followed the last war and marched out of high school or the first years of college straight into the teeth of the depression. Then when better times came and they began to find themselves, along came the new war.

The next time I saw him, he had been given his notice. He danced about like a child on Christmas morning, roaring gleefully, and went into eloquent Jewish rhetoric to describe his feelings.

"I told them," he shouted, covering his face with an expression of mock grief. "I said to them, 'Please just let me stay until Christmas so I can dig into that turkey. Just until Christmas;' his voice sank into pathos, but they wouldn't let me!"

Little David discolored 250 broad backs belonging to the men he pounded to show his joy at returning home. He sat on the barracks steps for hours at a time, beaming blissfully. He was, as our Ussery would say, as happy as a pig in the sunshine.

* * *

I'm a student cook in the Army. Cooks are supposed to have the easiest work and the most comfortable positions the Army affords. Compared to the boys in the gun batteries, the signal corps, the anti-tank units, we're almost, white-collar men.

We student cooks—the future "happiness" boys of the Army—have to get up for reveille at the usual hour, beating the sun to the rise every morning. We get an hour of calisthenics, directed by a noncom who's in good physical shape and expects us to be the same way. Then we drill for and hour, and hell hath no fury like that unleashed on the recreant who doesn't come up to standard in drill. We attend class for two hours and there's no foolishness there.

After lunch, we report to our kitchens, where we work until seven o'clock, taking our trade practically, taking part in the preparation of food for over two hundred hungry and fastidious soldiers. The next morning finds us in our kitchen at three or four o'clock and we stay there until one. We're supposed to have the afternoon off—unless there's something that has to be done in the line of battery duty.

When we leave those kitchens for the afternoon, we go back to our barracks for rest and sleep, which we need badly after the twenty-four-hour shift at huge coal-burning stoves. Reading is a popular diversion during the time, unless you pick up a magazine which tells you what slackers you are because your aren't like the author was in the Real war.

There's a different type of article that is equally nauseating. It tells of the poor little soldier boys, who give up everything to go into training thousands of miles from mother's lap and who will have to spend their time leaning against urban lampposts—because nothing is being done for their morale.

You're talking about entertainment, Gertrude—not morale. In the matter of entertainment, there's plenty of that to be found, even if it isn't like being back home toasting marshmallows with Her. There's so much being done here for entertainment that you can't get halfway to the Service Club without being drafted for a battery show or a volleyball game.

Morale is the spirit that gets you when you're out on the regimental parade ground with the whole battalion for retreat parade. Every mother's son there wants to look as much the soldier as the Old Man does. Not another sound can be heard before or after the one-gun salute to the colors or when the band crosses the field to a stirring march in the Display of the Colors. And when your battery passes in review before the colonel, you're firmly convinced that there isn't another battery on the field that makes as good a showing as your battery.

It's the enormous feeling you know when you sit in pitch dark before a pup tent in the field and watch the Fort's searchlight cut the sky. It's the feeling you know when you can look across a great space and see long lines of Army trucks moving along every road you can see.

That's morale. Just a matter of pride.

* * *

The good earth on which Fort Bragg is situated is laden with tradition, ghosts of the glorious past, the old culture—and little else. Beautiful as it may be for purposes of military training, it has little interest in helping the little green things to grow. Grass and flowers, planted with loving care in the Sandhills dust, fade but too soon if left to shift for themselves. To nourish such vegetation, the cavalry units furnish the more aesthetic batteries with certain surplus commodities.

Private McGlauflin, Roff, and I had spent the better part of the morning with Corporal Cleveland James Farmer, heaving and hauling coal in preparation for the long hard winter, when the top sergeant decided that the borders around the barracks should be given their autumn tonic. We piled back into our truck and sped away to the haunts of the hoss cavalry.

We knew, after a few miles of riding, that we were nearing the cavalry territory. There was a certain unmistakable quality about the atmosphere. Something New Had Been Added.

The hoss cavalry, it must be said, takes great pains with the care and distribution of its vitamin deposits. As far as the eye can see the eye can see orderly, cubical mounds covered with straw and earth. None but the most deserving criminal offenders—men who have earned their letter ("P" for "prisoner") are permitted to serve in the maintenance division of this essential agricultural enterprise. None but the most vigilant guards are permitted to supervise their labors.

We three—McGlauflin, Roff, and I—stood high on the crest of a hill, loading the truck with its precious cargo, commenting on the invigorating quality of the air, and pausing ever and anon to lean on our pitchforks and listen to the conversation of other workers about us.

Some there were who could not see the importance of the service they were rendering; others spoke disparagingly of the place and bitterly cursed man's best friend, the horse. Two soldiers who shared a single pitchfork at the next truck spent all their time discussing the comparative beauties of the music of Liszt and Tchaikovsky, proving that are endureth forever even in an alien atmosphere.

As for myself, I gloried in the honor of the tradition I was helping to carry out. My mind drew pictures of the philosopher Ward Beecher Threatt, who boasts that he carried a pitchfork through the heat of the fiercest battles throughout the last war.

Corporal Farmer had no comment to make about the work. Himself a philosopher, he feels that a job worth doing is worth doing right.

We made three trips to the cavalry barnyard before we had finished enriching the earth about the orderly room, the mess hall, and the four barracks at Battery A. We bathed vigorously and dressed for early dinner.

The mess sergeant met us at the door. He sniffed the air delicately and quietly closed the door in our faces. Then he made the rounds, closing the windows nearest us. "Git!" he said.

We went back to the barracks, where we found our comrades returned from the classroom. We sat down on our foot lockers and strove to remain as inconspicuous as possible. Private Sher was the first to speak.

"Do you smell something?" Private Sher asked with unaccustomed rudeness. Everyone, it seemed, smelled something. It was not, they decided, Chanel Number Five. It was not My Sin or Evening in Paris. One of the citizen-soldiers, who had once worked in the stockyards, knew what it was.

When the hunt came nearer, Private McGlauflin, Roff, and I arose and quietly left the squadroom and quietly sat by the newly invigorated grass borders outside.

* * *

Maybe I spoke too soon when I denied the sissiness charges by magazine writers. It must be admitted, after yesterday's horrible disclosure, that some termite is boring from within us. Some force is sapping the rugged manliness of Battery A.

Here's what happened at supper yesterday evening. First of all, when we neared the end of the chow line, we found one of the cooks there, scooping ice cream out of a can. We are meat-and-potato men in Battery A and generally we do not take to such frilly fanciness as ice cream, although we occasionally humor the mess sergeant by letting him buy it in ready-cut blocks.

This time, we found, he had gone too far. Our leniency and intolerance in letting him buy ice cream had gone to his head. Now he was making it at home—in the respectable kitchen of Battery A! Home-made pineapple ice cream!

I didn't say anything about it. I thought that perhaps he was merely going through his second childhood, and second childhood is something that every mess sergeant must be permitted to go through once. Realizing this, we boys hadn't said anything when our mess sergeant had air-conditioning fans put in the kitchen windows to make namby-pambies of the cooks and kaypees. We hadn't said anything when he started keeping jam on the table at all meals.

We're going to have to say something now. The man is going absolutely mad. Not content with springing homemade ice cream on us, he had to heap more coals on the fire of our impatience at the same meal.

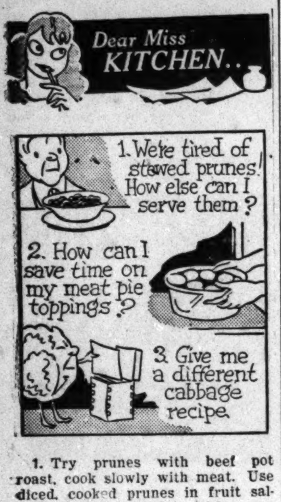
There on each table in our mess hall, brazenly placed in the very center, was a shiny container filled with paper napkins!

Until something is done about the thing, this mess sergeant will go hog-wild. At his present rate, we'll find toothpicks on the table next week, salad forks the week after that, finger bowls before November.

This will go on indefinitely until his brain is completely destroyed by this madness. Then he'll start planning to surprise us with waitresses dressed in field-artillery red.

No matter how homey they make the Service Clubs, no matter how carefully they plan the movie programs, no matter how hard they work on athletic schedules, they'll never be able to compete with a soldier's favorite evening recreation—sitting on the back steps, shooting the breeze.

(Chapter IX next week)



1. Try prunes with beef pot roast, cook slowly with meat. Use diced, cooked prunes in fruit salads. Stuff prune halves with cream cheese and serve with mayonnaise on crisp lettuce leaves as a salad. Fill halves of cooked prunes with walnut meats, arrange in a platter and cover with orange or lemon-flavored gelatine, for a dessert.

2. To save time making topping for meat pies, make biscuit rings of prepared biscuit mix to which ⅓ cup of pimientos (chopped coarsely) has been added. This topping is liked for its flavor.

3. Shred 5 cupfuls of cabbage. Add to 2 cups of scalded milk (double boiler). Stir well. Cover and cook over hot water about 18 minutes, turning gas flame to medium. Season with salt and pepper. Serves 8.

Here's A Wartime Dish That Features Cornbelt Foods

Combine Sausage, Eggs, Cornmeal-Bran For Savory Meal During These Times

Cornbelt Cartwheel combines two old favorites, pork and corn, in a delicious, point saving breakfast, luncheon or supper dish. Developed by Jesse Alice Cline, home economist, it's easy to make and requires no special skill beyond proper cooking of the ingredients. Sausage links are full of good flavor and every bit of it is utilized in helping to extend the meat supply.

For variety frankfurters may be used in place of the sausage links. The frankfurters have added flavor when slowly browned in drippings before being placed in the casserole.

Slow cookery of the sausage links keeps them plump and juicy and adds to the attractiveness of the dish.

Cornbelt Cartwheel

Sausage Links — Cornmeal-Bran mush
2 tablespoons water
Eggs

To cook sausage, place the links in a cold frying pan. Add water, cover and cook until water has evaporated. Remove cover, increase heat and cook links until brown.

To make Cornmeal-bran mush, heat 2 cups milk and 2 cups water in double boiler or over low heat. Add 2 teaspoons salt and 1 cup cornmeal gradually. Cook the mixture, stirring constantly, until thick. Add 1 cup shredded bran and mix well. Spread cornmeal-bran mixture in a casserole while it is still hot.

Label For Exports

This label in red, white and blue will be used on all shipments of American textiles to markets overseas. Developed by the O.W.I. in cooperation with the textile export trade, the label will serve to identify American textiles in many markets abroad which have come in recent years to appreciate the distinctive styling and high quality of the products of American looms and spindles.

Cotton Batts Very Useful For Insulating

The use of treated cotton batts for insulating is expanding swiftly.

Cotton material made under specifications drawn up by the Department of Agriculture is one of the most efficient materials yet devised for insulation purposes. It not only possesses natural high insulating qualities but is extremely light, flame resistant, easily and inexpensively applied and repels rodents and other household pests and insects. It has been approved by various Federal agencies and has gained wide acceptance among contractors and private builders. Manufacturers co-operating with the Department of Agriculture have already collected the indemnity payments authorized on 16,600,00 pounds, all of which will be manufactured and delivered to distributors and applicators before January 1st next.

While a number of the potential outlets for cotton insulations are at present closed by reason of wartime limitations, it is estimated that close to 50,000,000 square feet of cotton insulation have been sold and applied on big installations in the last year. This represents about 15 per cent of the total volume of sales of insulating materials of all types for that period, according to the Cotton-Textile Institute. Since production of cotton batts on a commercial basis did not get underway until 1940, the progress achieved in the face of wartime difficulties in the last three years is regarded as remarkable.

Sales to Consumers

A nation-wide dealer organization handling building materials is providing the merchandising set-up for over-the-counter sales to individual home owners.

Within the last year substantial amounts of cotton batts have been used in housing projects connected with the construction of the Alaska-Canadian Highway where extremely low temperatures are encountered. Batts have also been utilized on many other emergency war housing projects.

It has been estimated that insulation batts offer a potential outlet for an annual cotton consumption in excess of 250,000 bales. Much of this potetial market will be realized after the war in the production of commercial refrigerators, refrigerated railroad freight cars, air-conditioned railroad coaches and auto busses. Additional possible applications are being tested in both the automotive and airplane industries.

Because cotton insulating batts in the thickness customarily used weigh but one-half pound per square foot, it has an important advantage over many mineral materials used for the same purpose which average about two pounds to square foot.

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There's Fun in a Buffet Supper

By BEULAH V. GILLASPIE
Director, Sealtest Laboratory Kitchen

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THESE are ideal evenings for the simple-to-prepare Buffet Supper, whether you are serving guests or the family. Everyone enjoys the informality of it, even the hostess. Here's a suggestion which may be varied as much as you wish.

BUFFET SUPPER

Hot Bouillon
Cold Liver Loaf — Sliced Tomatoes
Radishes
Cottage Cheese in Pepper Cups
Rolls — Butter
Ice Cream with Crushed Berries
Milk — Hot Beverage

LIVER LOAF

1½ pounds sliced liver
¾ cup milk
1½ to 2 tablespoons butter
Salt and pepper
½ small onion
2 eggs
2 cups soft bread crumbs
1 teaspoon Worcestershire sauce

Fry the liver in the butter and sprinkle with salt and pepper. Remove skin and any tough tubes and put onion and liver through the food grinder. Combine liver, milk, bread crumbs, slightly beaten eggs, Worcestershire sauce, ¾ to 1 teaspoon salt, ⅛ teaspoon pepper and the drippings from the pan in which the liver was fried. Mix well and press into a buttered loaf pan lined with waxed paper. Bake in a moderate oven (350°F.) for about 1 hour. Turn out of the pan, remove waxed paper and serve hot or cold. Six servings.

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